

### ABSTRACT OF THE DISCLOSURE

77 A fryer which can maintain a set temperature accurately preventing an overshoot of cooking oil temperature is provided.

78 In the fryer, three burners(3-5) are dispersed against the oil vat such that their combustion can be controlled independently.

79 On the other hand, the heating control means(8), according to a detected temperature, selects and carries out one mode among

80 at least two heating modes, which are, a full power mode in which all burners(3-5) operate at the same time, and a low power mode in which two burners among three burners (3-5) operate.

81 When the low power mode is selected, two burners are operated in a predetermined order to switch a heating area of the oil vat(2).